

GLUTEN FREE

◆ BITES ◆

Pommes Frites	7
<i>herbes de Provence glaze, truffle oil, spicy or salt & pepper frites</i>	
Housemade Pork Rinds	7
<i>crispy fried pigskin choice of salt & pepper or spicy</i>	
Boiled Peanuts	6
<i>boiled in scorpion pepper salt</i>	

◆ STARTERS ◆

That's Belly Bovine!	16
<i>bone marrow with Arkansas & Tusk bacon, smoked jowl-fig gastrique, pickled vegetables & whipped potatoes</i>	
Charcuterie & Cheese Board	19
<i>Arkansas bacon, country paté, house meatballs, local artisanal cheeses, pepper jelly, pickled vegetables, olives, capers & stone ground mustard</i>	
Crispy Pig Ear Nachos	12
<i>fried pig ear chips, housemade sausage, jalapeño, onions, bacon, pico de gallo, sour cream, cheddar cheese & scallions</i>	



PUB FARE



Served with your choice of side, add an additional side for \$3

//////////////////////////////////// **Side Items** //////////////////////////////////////
herbes de Provence glazed frites, truffled frites (add \$2), spicy or salt & pepper frites, house salad, spicy pork rinds, salt & pepper pork rinds, spicy boiled peanuts, or seasonal vegetables
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^Where the Buffalo Roam	17
<i>ground bison patty, bacon, Swiss & cheddar, sautéed mushrooms, peppers & onions, fried over easy egg & chipotle aioli on a gluten free bun</i>	
^The "Teeree" Burger	16
<i>ground lamb, pickled vegetables, arugula, horseradish remoulade & feta served on a gluten free bun</i>	
^Tusk Burger	13
<i>44 Farms Ranch beef with choice of cheese, lettuce, onion & housemade pickle served on a gluten free bun</i>	
<i>- add bacon or pimento cheese \$2</i>	

Free Range Chicken Club	14
<i>grilled or blackened chicken, bacon, lettuce, pickles, onion, swiss & cheddar cheese, chipotle aioli on a gluten free bun</i>	
BBQ Pig Sandwich	16
<i>Bansley Berkshire smoked jowl & loin, spicy pickles, Swiss cheese, cole slaw, housemade bbq sauce, & remoulade on a gluten free bun</i>	
Portobello Samich	13
<i>grilled marinated portobello, gruyere, sauteed peppers, onions & mushrooms, arugula & horseradish remoulade on a gluten free bun</i>	

❖ SOUP & SALADS ❖

^Ozark Cobb Salad	14
<i>mixed greens, local free-range chicken, bacon, soft boiled egg, bleu cheese, apples & avocado</i>	
^Brussels Sprout Caesar	15
<i>roasted brussels sprouts, parmesan, red onion & bacon caesar dressing.....choice of grilled lamb neck filet or marinated portobello</i>	
Crispy Pig Ear Salad	11
<i>fried pig ears, mixed local greens, tomatoes, candied nuts & feta</i>	
^ add grilled strip steak or chicken	5

Peasant Soup	5/8
<i>red beans, white beans, lentils & housemade sausage</i>	
Vegetarian Soup du Jour	4/6
<i>check with your server for today's selection</i>	

//////////////////////////////////// **SALAD DRESSINGS** //////////////////////////////////////
ranch, bleu cheese, oil & vinegar, herb vinaigrette, balsamic vinaigrette, jalapeño lime vinaigrette, sherry-creole mustard vinaigrette, 1000 island
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OUR KITCHEN DOES NOT HAVE AN ISOLATED GLUTEN FREE AREA SO THERE IS A POSSIBILITY OF GLUTEN CONTAMINATION ESPECIALLY WITH FRIED ITEMS



ENTREES



Available after 5:00 PM
house salad included with entrée

Sweet Tea Brined Catfish.....21
ginger sauce, fried green tomatoes & orange whipped potatoes

Tomahawk Pork Chop.....37
coffee marinated Duroc double chop, acorn squash/horseradish puree, seasonal vegetables & orange whipped potatoes

The Flintstones.....19/29
applewood smoked baby-back ribs with housemade bbq sauce on a bed of salt & pepper frites with cole slaw

^Bone in Strip Steak.....35
grilled bone in 44 Farms strip steak, orange whipped potatoes, seasonal vegetables & golden beet gel

^Bear Hollow Ranch Bisonmkt
grilled local grass fed bison with pink peppercorn truffle butter golden beet gel, orange whipped potatoes & seasonal vegetables.

INFUSIONS: HOUSE-INFUSED COCKTAILS

ON THE SWEET SIDE: VANILLA HONEY BOURBON PRESS • BEES KNEES

MANHATTANS: PEACH WHISKEY OR BLACK WALNUT

REFRESHING: CUCUMBER MINT & LIME GIN • GRAPEFRUIT GIN & TONIC • HOUSEMADE GIN & TONIC

TANGY: MANGO HABANERO MARGARITA • CRANBERRY SAGE MARGARITA

-INFUSED BLOODY MARYS (\$7/EACH OR TRY A FLIGHT OF 3 FOR \$15)-

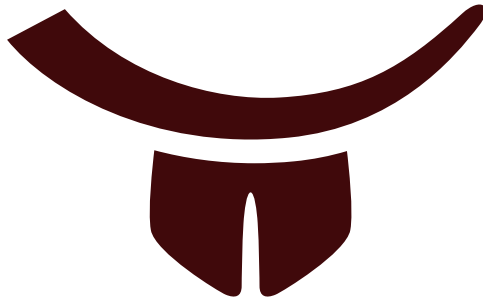
GRILLED JALAPENO • PICKLE • BACON • PIZZA • CHIPOTLE • BIRD'S EYE CHILI • WASABI • TEX MEX • TEQUILA LIME • SWEET & SPICY

LIBATIONS - Orange Juice, Apple Juice, Grapefruit Juice, Tomato Juice, Soda, Iced Tea, or Coffee.....2.5

Spectacular Grapefruit Soda \$4, French Press Coffee \$4, Barritts Ginger Beer \$5,

Mountain Valley Still, or Sparkling Spring Water \$5

HOUSE MADE SODAS - Orange Soda, Root Beer, Orange Cream Soda.....5



TUSK & TROTTER

A M E R I C A N B R A S S E R I E

Chef/Owner Rob Nelson • Chef de Cuisine Michael Langley • Bar Chef Scott Baker

^Warning: May contain raw or undercooked meat, poultry, seafood, shellfish or eggs which may increase your risk of foodborne illness.

We welcome guests with special dietary needs. Please alert your server if you have food allergies or intolerances